

## **CHRISTMAS MENU**

FOUR COURSES FOR £25

**SMOKED HADDOCK CHOWDER**

**RICARD AND FENNEL CURED SALMON WITH BUCKWHEAT BLINIS & CAVIAR CREME FRAICHE**

**SEARED BREAST OF PIGEON WITH PEAR AND WALNUT SALAD**

**BAKED FIELD MUSHROOM FILLED WITH CHEDDAR RAREBIT ON A BEETROOT SALAD**

**VENISON, PANCETTA AND HAZELNUT TERRINE WITH SPICED FIG CHUTNEY**



**ROAST TURKEY BREAST WITH CRANBERRY AND SAGE STUFFING AND TRIMMINGS**

**GRILLED FILLET OF SEA BASS ON LEEK MASH, WITH WILTED BABY SPINACH AND CHIVE BUTTER SAUCE**

**CONFIT OF DUCK WITH RED CABBAGE, FONDANT POTATOES AND SPICED PLUM SAUCE**

**LOCALLY FARMED SIRLOIN STEAK WITH BEARNAISE SAUCE AND POMMES PONT NEUF**

**SEARED CALF'S LIVER WITH REDCURRANT SAUCE AND PARSNIP MASH**

**BAKED GOATS CHEESE FILO PARCEL WITH ROAST PEAR**

**SQUASH AND ROAST CHESTNUT RISOTTO**



**CHRISTMAS PUDDING WITH BRANDY SAUCE**

**BUCKS FIZZ JELLY WITH CLEMENTINES AND CARAMEL CREAM**

**GRIOTTINE CHERRY AND AMARETTO TRIFLE**

**APPLE AND WALNUT CRUMBLE WITH CALVADOS AND RAISIN ICE CREAM**

**DARK CHOCOLATE ROULADE WITH CHOCOLATE AND GRAND MARNIER BRULEE**

**QUENBY HALL STILTON WITH CELERY, WALNUTS AND BISCUITS**



**COFFEE, MINCE PIES AND CHRISTMAS CAKE**